



ARTEMIS

FOOD MENU



£80 PER PERSON | LUNCH ONLY

GREEK SALAD (V)

barrel-aged feta, tomatoes,
cucumber, Kalamáta olives

BREADBASKET (VG)

olives

KEFTEDES

Greek-style meatballs, tomato relish,
smoked yogurt

CHARRED BEETROOTS (V)

walnut and almond pesto,
Greek yoghurt, vinaigrette

THE ATHENA FEAST

CHICKEN "SOUVLAKI"

spicy feta, lemon, wild oregano, cucumber

SEABASS

wild greens, lemon oil, herbs

GREEN BEANS (VG)

tomato, vinaigrette, herbs

STEAMED BABY POTATOES (VG)

red onion, capers, preserved lemon

BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka,
savoiardi biscuit

DARK CHOCOLATE & LIME PAVLOVA (VG)

Chocolate meringue,
70% dark chocolate cream, Lime



Please scan QR code to find out
allergen and nutrition information

(V) vegetarian (VG) vegan



£120 PER PERSON

BREADBASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic.

SMOKED TARAMA

kalamata crumble

SEABREAM CARPACCIO

Sauce vierge,
lemon oil, chilli



BURRATA (V)

datterini tomato & confit San Marzano,
basil, thyme

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber,
Kalamáta olives

KEFTEDES

Greek-style meatballs, tomato relish,
smoked yogurt

CROCCHETTE DI FORMAGGIO (V)

taleggio, provolone, cheddar,
truffle mayonnaise

THE DEMETER FEAST

SALT CRUST SEABASS

citrus dressing

RISOTTO VERDE

asparagus, rocket pesto, lemon

GREEN BEANS (VG)

tomato, vinaigrette, herbs

STEAMED BABY POTATOES (VG)

red onion, capers, preserved lemon



BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka,
savoiardi biscuit

**DARK CHOCOLATE
& LIME PAVLOVA (VG)**

Chocolate meringue,
70% dark chocolate cream, Lime

MASTIHA MILLE FEUILLE

mastiha diplomat,
crunchy Filo, strawberry



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£150 PER PERSON

BREADBASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic.

SMOKED TARAMA

kalamata crumble

SEABREAM CARPACCIO

Sauce vierge,
lemon oil, chilli



BURRATA (V)

datterini tomato & confit San Marzano,
basil, thyme

GREEK SALAD (V)

barrel-aged feta, tomatoes, cucumber,
Kalamáta olives



SPICY 'NDUJA BEEF TARTARE

confit egg yolk,
Florina pepper sauce

CROCCHETTE DI FORMAGGIO (V)

talleggio, provolone, cheddar,
truffle mayonnaise



THE APHRODITE FEAST

SALT CRUST SEABASS

citrus dressing

STRIP LOIN TAGLIATA

green peppercorn sauce,
pickled onion, crunchy potato

RISOTTO VERDE

asparagus, rocket pesto, lemon

GREEN BEANS (VG)

tomato, vinaigrette, herbs

STEAMED BABY POTATOES (VG)

red onion, capers,
preserved lemon



BACCHANALIA

TIRAMISU (V)

mascarpone cream, coffee namelaka,
savoiardi biscuit

**DARK CHOCOLATE
& LIME PAVLOVA (VG)**

Chocolate meringue,
70% dark chocolate cream, Lime

**HALF-BAKED
CHOCOLATE COOKIE**

hazelnut praline, vanilla ice cream



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£200 PER PERSON

PLATINUM 30G
served with bomboloni,
sour cream & ricotta

SEABREAM CARPACCIO

Sauce vierge,
lemon oil, chilli

TZATZIKI & AUBERGINE SPREAD

with crudités

BREADBASKET (VG)

Greek extra virgin olive oil,
25yr aged balsamic.

BURRATA (V)

datterini tomato & confit San Marzano,
basil, thyme

TUNA TARTARE

citrus dressing, avocado,
crispy spiced phyllo

CHARRED BEETROOTS (V)

walnut and almond pesto,
greek yoghurt, vinaigrette

GRILLED OCTOPUS

greek fava puree, onion stifado,
wild oregano dressing

THE ARTEMIS FEAST

LOBSTER PACCHERI PASTA

black truffle, creamy bisque sauce

LAMB CHOPS

paprika sauce, cabbage salad

SALT CRUST SEA BASS

Citrus dressing

STEAMED BABY POTATOES (VG)

red onion, capers, preserved lemon

BABY COURGETTE (VG)

steamed courgettes, saffron dressing, wild greens

BACCHANALIA TIRAMISU (V)

mascarpone cream, coffee namelaka,
savoiardi biscuit

DARK CHOCOLATE
& LIME PAVLOVA (VG)

Chocolate meringue,
70% dark chocolate cream, Lime

MEDUSA HEAD

coconut cream,
raspberry, pistachio



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MENU ENHANCEMENTS



CAVIAR

PLATINUM	30g 105	50G 175	125G 390
OSCIETRA	30g 120	50G 200	125G 500
BELUGA	30g 255	50G 425	125G 995

served with pizza fritti, sour cream & ricotta

FRUIT AND CHEESE PLATTER

three cheese and fruit

20 per person

CELEBRATION CAKES

14 per person

MILK CHOCOLATE & HAZELNUT

STRAWBERRY, YOGHURT & VANILLA

Cakes are made to order for the whole party and a minimum 72 hours notice is required,





SHARING SAMOVAR



SERVES 20

PIPERI

Ciroc Vodka, vetiver, chardonnay, strawberry, soda

FRAGRANT & PEPPERY

400

THYRUS

Johnnie Walker Black & Blue Whisky, bay leaf, thyme, soda

CITRUS & WOODY

300

LOST IN ATHENS

Casamigos Reposado Tequila, mezcal, pineapple, palo santo, citrus & soda

EARTHY & TROPICAL

550

VERDE COLLINA 0% ABV

Seedlip Garden 108, matcha & dill syrup, citrus, peach & jasmin soda

HERBAL & VIBRANT

250

